



State of Arizona
Department of Education

CN# 16-13
USDA SP# 02-2013

MEMORANDUM

TO: Sponsors of the National School Lunch Program

FROM: Mary Szafranski, Deputy Associate Superintendent
Arizona Department of Education, Health and Nutrition Services

Cara Peczkowski, Director
Arizona Department of Education, School Nutrition Programs

DATE: October 10, 2012

SUBJECT: Corn Masa (Dough) for Use in Tortilla Chips, Taco Shells, and Tamales

Original Signed

This memorandum is intended to provide clarification for use of corn products traditionally manufactured with corn masa dough where the corn is treated with lime (calcium hydroxide), such as tortilla chips, taco shells, and tamales.

Whole grain-rich (WGR) requirement timeline: For lunch, beginning July 1, 2012 (SY 2012-2013), half of the grains offered during the school week must meet the WGR criteria. For breakfast, beginning July 1, 2013 (SY 2013-2014), half of the grains offered during the school week must meet the WGR criteria. Beginning July 1, 2014, (SY 2014-2015), all grains must meet the WGR criteria for lunch and breakfast.

Grain products that meet the WGR criteria contain 100-percent whole grain or contain a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50-percent is whole grain. Whole grain-rich products must contain at least 50-percent whole grains and the remaining grain, if any, must be enriched.

In making traditional corn masa dough, the corn may be manufactured using wet milling procedures (*corn treated with lime*), where fractions of the kernel are washed away. In some instances, the processed corn has a nutrient profile similar to whole grain corn. When this corn ingredient is used in making corn masa dough for products such as tortilla chips, taco shells, and tamales, it may be acceptable as a whole-grain ingredient. These corn products, using *corn treated with lime*, may be used in meeting the WGR criteria provided that the manufacturer meets the requirements for



inclusion of the Food and Drug Administration (FDA) whole grain health claim and includes the claim on the product carton.

The health claim states, "Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat and cholesterol, may reduce the risk of heart disease and some cancers." Enrichment of corn masa (*corn treated with lime*) is not required for School Meal Programs when the finished corn product bears the FDA whole grain health claim. If the corn product includes other grain ingredients, such as flour, these ingredients must be whole or enriched to meet the WGR requirements. Refer to guidance memo CN 37-12 for complete WGR criteria. This memo can be accessed at: <http://www.azed.gov/health-nutrition/files/2012/06/cn-37-12-grain-requirements-for-the-national-school-lunch-program-and.pdf>.

Grain products that are made from 100-percent whole grain corn continue to meet the WGR criteria and can be served in the School Meal Programs.

Please contact your Child Nutrition Program Specialist at ADE with questions concerning this guidance. Your specialist can be found at the top of your Sponsor Application on CNP Web Common Logon.

This institution is an equal opportunity provider.